fier ce fût
CHAMPAGNE



Charles-Henri Dupont

Initium XX
Premier Cru

Extra Brut
Chardonnay 100%
Côte des Blancs - Vertus Premier Cru

Aperitif Oysters Fish carpaccio Fish Goat cheese

Visual analysis

The pale gold colour, luminous and enlivened by delicate green highlights, introduces a Champagne of remarkable finesse. The exceptionally fine, lively effervescence forms a delicate and persistent ring of mousse.
From the very first glance, the overall impression is one of delicacy, freshness and elegance.

Olfactory analysis

The first impression is distinctly spring-like, revealing notes of lemongrass, lily of the valley and mock orange blossom, followed by fresh almond and delicate hints of biscuit.
With aeration, the aromatic profile becomes more complex and distinctive, with white pepper, thyme, grapefruit zest and damp chalk gradually emerging. The bouquet then gains in depth, developing subtle notes of dairy, delicate spices and freshly baked bread.
A nuanced and refined expression in which floral freshness and minerality come together with remarkable ease.

Taste analysis

The opening is fresh and lively. The palate is slender yet beautifully textured, driven by a vibrant tension that brings rhythm and energy to the tasting experience.
The fine effervescence gradually melds into the body of the wine, creating an elegant, enveloping texture with a silky softness.
Notes of grapefruit accompany its evolution, while the salinity becomes increasingly pronounced, bringing depth and precision to the whole.

The final

The finish is long, taut and distinctly saline.
Freshness and minerality carry through the lingering finish, which closes on elegant iodine and maritime nuances, highlighting the origin and character of this Champagne.

Verdict

Certified Organic Cuvée
Vintage 2020 *NR
A Millésime 2020 of remarkable finesse, where the freshness and minerality characteristic of the Côte des Blancs meet a silky texture and elegant aromatic depth.

Its saline tension and delicate maritime nuances make it particularly enticing as an aperitif and a natural partner at the table for oysters, raw fish, grilled octopus and grilled fish.

Serving and food pairings

Serve at around 10°C in a slender flute to preserve its freshness, elegance and lively character. Refined as an aperitif, it reveals its full mineral and maritime character at the table.
It pairs beautifully with oysters, citrus-dressed yellowtail carpaccio, tuna tartare with black radish, or grilled octopus with olive oil and lemon.
For a more substantial dish, its freshness and salinity complement grilled sea bass with fennel and aromatic herbs beautifully.
With cheese, a fresh goat's cheese or a delicate soft cheese will respect its finesse without overwhelming its character.

Certified Organic Cuvée
Dosage: 2 g/l
- 1st fermentation: Inox-10% Fût de Chêne
- Malolactic: Oui
- Monocru: Vertus Premier Cru
- Harvest: 100% 2020 Millésime*NR